



2021 Petite Ruche Rouge

(Pet-eat-ROOSH Rooj Crows Air-MEE-taj)

Rhône Valley, AOP Crozes-Hermitage

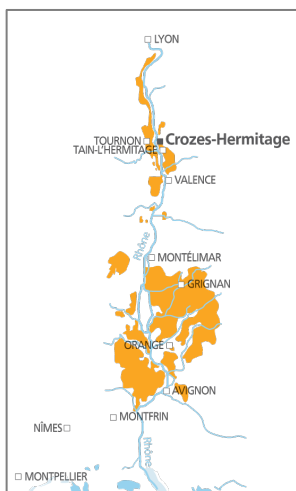
Grapes:

Syrah

Alcohol by Volume:

12.5%

Region:



Aging Potential:

Now through 2032

Food Pairing

Grilled flank steak, leg of lamb, roast chicken and tomato-based dishes. Also compliments a wide selection of cheeses, vegetarian terrines and charcuterie.

Winemaker Notes

Petite Ruche translates to "little beehive," which is a very appropriate name, as the vineyards were formerly dedicated to beekeeping. A beautiful nose of red berries, blackcurrant and raspberry followed by a palate with beautiful freshness and roundness.

Vineyard

Soils for the Petite Ruche are composed of high alluvial deposit terraces all of which are well-drained, and organically tended.

Vintage

Winter was mild, followed by spring frosts and then a cool summer with record rainfall. Despite a growing season beset with variable weather, responsiveness and careful vineyard management produced quality wines with freshness and an ethereal style. Grapes harvested at maturity.

Winemaking

This Crozes-Hermitage is vinified in cement vats with two pumpings-over per day. Vatting lasts between 3 and 4 weeks after the alcoholic fermentation. Aged in vats.

Aging:

Ageing is performed in vats. The wine will be bottled the next autumn to preserve a maximum of fruits.

